



EUROPA
Boat



WEDDING BROCHURE

Európa Rendezvényiroda
1137 Budapest, Radnóti Miklós u. 40. III. 16.
Telefon: (+36) 1 / 270 1040
E-mail: info@europahajo.hu

2026

WEDDING OFFER

First and foremost please accept our warmest congratulations!

WHAT MAKES US SPECIAL?

Not only have you found the person to spend the rest of your life with but also one of the most unique wedding venues of the country.

Budapest is one of the few European capitals split by river Danube, which had given us the opportunity to become a venue unlike any other land-based location. Tying the knot and spending your dinner whilst cruising on the Danube is a great experience on its own, and to top it off we take care of all the details in order for you to indulge the love and joy surrounding you on your Big Day.



ABOUT EUROPA BOAT

THE LARGEST EVENT BOAT ON THE DANUBE

We recommend the Európa Boat for a minimum of 100 guests, depending on the type of catering chosen. We can seat up to 300 people in the main hall at the same time. The additional two function rooms on the middle deck can be used as a children's corner, cloakroom, lounge, and in case of bad weather the ceremony may move indoors.

The base pier of the Europa boat is Jégverem street Pier, which is located on the Buda side at the foot of the Széchenyi Chain Bridge.

Google link: <https://maps.app.goo.gl/6fNRaFnTn3AecGvw9>

Virtual walkthrough: <https://www.youtube.com/watch?v=kZb6FYohUj4>



WEDDING PACKAGE

Saturdays – Package price

Wedding Package price for minimum 100 guests: **42 450 HUF + VAT / person**

Additional guests: **23 500 HUF + VAT / person**

Sunday to Friday - Package Price

Wedding Package price for minimum 100 guests: **34 200 HUF + VAT / person**

Additional guests: **18 200 HUF + VAT / person**

INCLUDED IN YOUR PACKAGE:

- Boat rental fee for 8 hours, of which 6 hours are in mooring and 2 hours are in cruising.
- Any of the standard menus and Midnight Buffet for 70%
- Beverage package for 8 hours (without spirits or liqueurs)
- AV (Sound & Lighting) (in the main hall) - max. for a 7-person band or one main DJ (band or DJ is not included in the AV package)
- Decoration as follows:
 - / White chair covers, with ribbons of your colours of choice, linen on tables
 - / Main table – silk décor
 - / Main table backdrop: silk and fairy lights décor
 - / Pillar decoration (white silk, fairy lights underneath, optionally with a ribbon of choice)

EXTENSION FEES:

If you wish to extend your experience the following fees apply:

- Boat hire in mooring: **300 000 HUF + VAT / hours commencing**
- Boat hire in cruising: **385 000 HUF + VAT / hours commencing**
- Drinks package: **3 100 HUF + VAT / person / hours commencing**

The calculation is based on the number of guests remaining after the official finishing time.



CATERING

Our buffet, sharing platter and plated menu options have been brought to you by our creative team of chefs but if there are some bits and bobs that you've imagined differently we are here to assist you. We are happy to provide you with welcome bites as well. If you wish to bring your cake or confectionery on board, feel free to do so, as long as you are able to present to us the proof of purchase (eg. VAT receipt).





CATERING

GUEST RECEPTION

Mixed sweet and savoury cookies (10-10 dkg / person) – **1 100 HUF + VAT / person**

Welcome bites package 1. – 3 000 HUF + VAT / person / 3 pcs

Finger Food snacks (in pastry or ramekins)

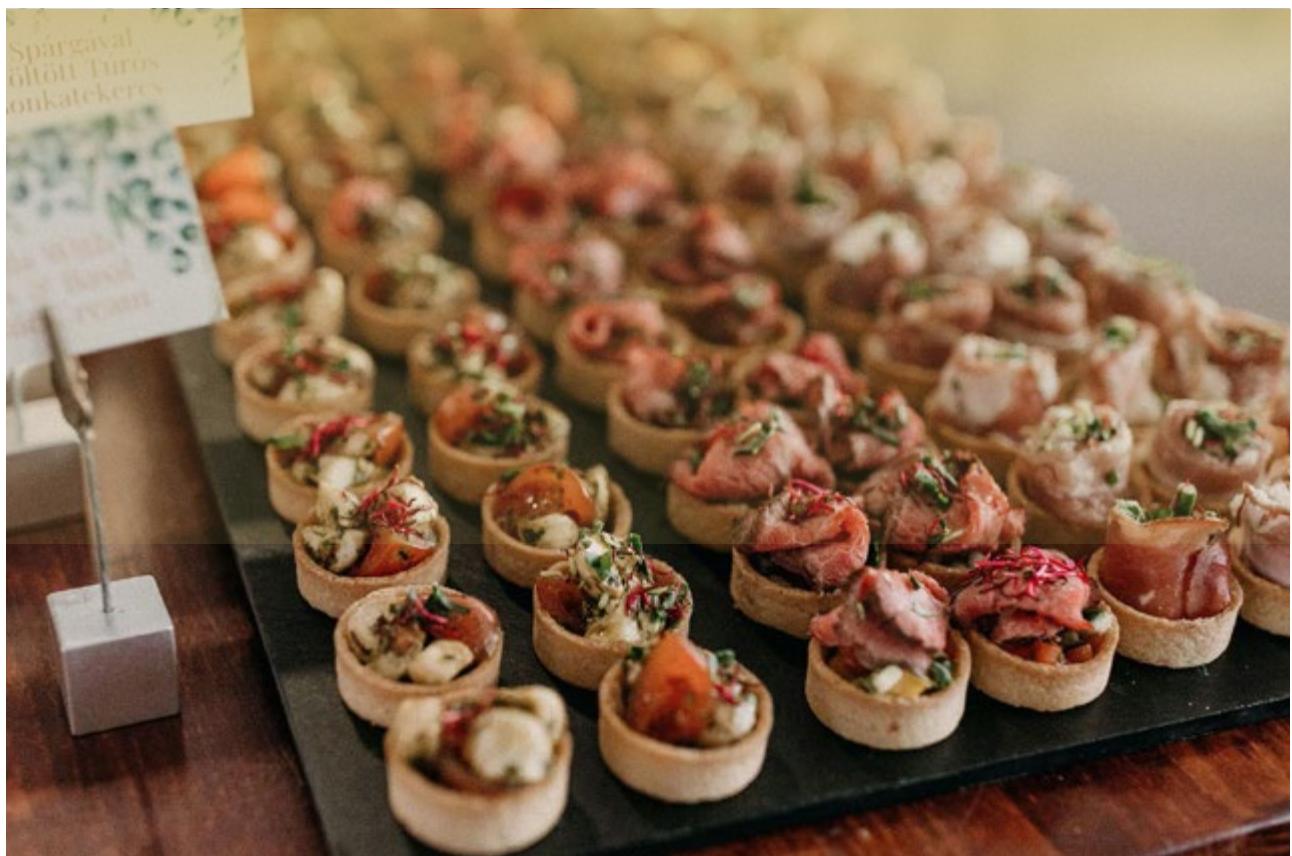
| Horseradish-beetroot puree with smoked trout | Chives & crackling cream with marinated cucumber | Green pea puree with avocado and smoked tofu (vegan)

Welcome bites package 2. – 5 450 HUF + VAT / person / 5 pcs

Finger Food snacks (in pastry or ramekins)

| Horseradish-beetroot puree with smoked trout | Chives & crackling cream with marinated cucumber | Green pea puree with avocado and smoked tofu (vegan) | Cheese & salmon cream with caviar | Cognac poultry liver paté with elderberry & red onion jam

A glass of bubbly, "pálinka" or juice is included upon arrival.



Any of the following basic menus can be selected. In case of extra requests, our colleagues are here to assist you.



BASIC BUFFET MENU

Soups ~

Beef soup

Broccoli cream soup (vegan)

Cold appetizers ~

Duck rillette with black cherry jam

Smoked corn cream with Cajun chicken breast

Eggplant cream with goat's cheese

Vegan Indian lentil cream

Salads ~

Greek salad

Courgette (Zucchini) salad with sun-dried tomatoes

Fresh garden salad with two types of dressing
(lemon olive and lemon Greek yogurt dressing)

Main dishes ~

Roasted chicken breast with tomatoes and cheddar

Beef stew

Filet of steak with horseradish veloute

Thai vegetable curry with rice noodles

Sides ~

Jasmine rice

Noodles

Steak potatoes

Seasonal vegetables with basil butter

Seasonal fruit platter ~

Desserts ~

Chocolate mousse

Vegan raspberry mousse

Salted caramel custard

EXCLUSIVE BUFFET MENU

Soups ~

Broth

Cold gazpacho (vegan)

Cold appetizers ~

Foie gras with truffles and apple compote

Smoked trout from Szilvásvárad with dill paste and caviar

Mangalica pate with two kinds of cucumber

Marinated pink duck breast with fig jam

Chestnut chickpea cream (vegan)

Salads ~

Potato salad with pumpkin seed oil and quail eggs

Green salad with spicy tenderloin strips

Grilled eggplant salad with tomatoes (vegan)

Main dishes ~

Salmon fillet with white wine lemongrass sauce

Stewed beef cheeks in the Burgundian style

Roasted chicken breast with hollandaise sauce

Indonesian vegetables with rice noodles

Sides ~

Jasmine rice

„Dauphinoise“ potatoes

Sun-dried tomato farfalle

Seasonal fruit platter ~

Desserts ~

Double chocolate mousse

Vegan mango mousse

Green lemon curd cream with passion fruit

The exclusive menu is an additional
3 350 HUF + VAT / person.

CATERING

PLATED MENU

Starter ~

Roast duck liver with royal duck breast
with red onion salad and fried cake

Soup ~

Broth

Main course ~

Rosemary pork with buttery mashed
potatoes, with colored carrots

Dessert ~

Cheesecake with forest fruit

VEGAN PLATED MENU OPTION

Starter ~

Cucumber cannelloni with dill curd cream

Soup ~

Green pea cream soup with mint oil

Main course ~

Yellow pea dahl with roasted vegetables

Dessert ~

Sweet rice pudding with mango



MIDNIGHT MENU

Mini stuffed cabbage with sour cream and fresh bread

or

Courgette Gratin with leeks and tomato ragu (vegan)

The included Midnight Menu is calculated for 70% of your total guest count.

CATERING

DRINK PACKAGE

Szentkirály mineral waters

Fresh Juices

Pepsi fizzy drinks

Dreher beers

Quality white and red wines

Sparkling wine

Segafredo coffee

Dilmah teas



When ordering the above drinks package, you can bring along the pristine bottled drinks without paying extra. We do not charge a service fee! Only sealed bottles with proof of purchase are allowed on board.

We reserve the right to change the wines without compromising the quality!



CEREMONY PACKAGE

- Getting married on board
- Champagne toast for congratulations
- Sand unity ceremony
- Chair silk on the chairs
- Audio for the ceremony

(with theatre-style seating and table for ceremony)

Price: **162 500 HUF + VAT / occasion**

DÉCOR

The boat has its own décor team, with years of experience under their belts.

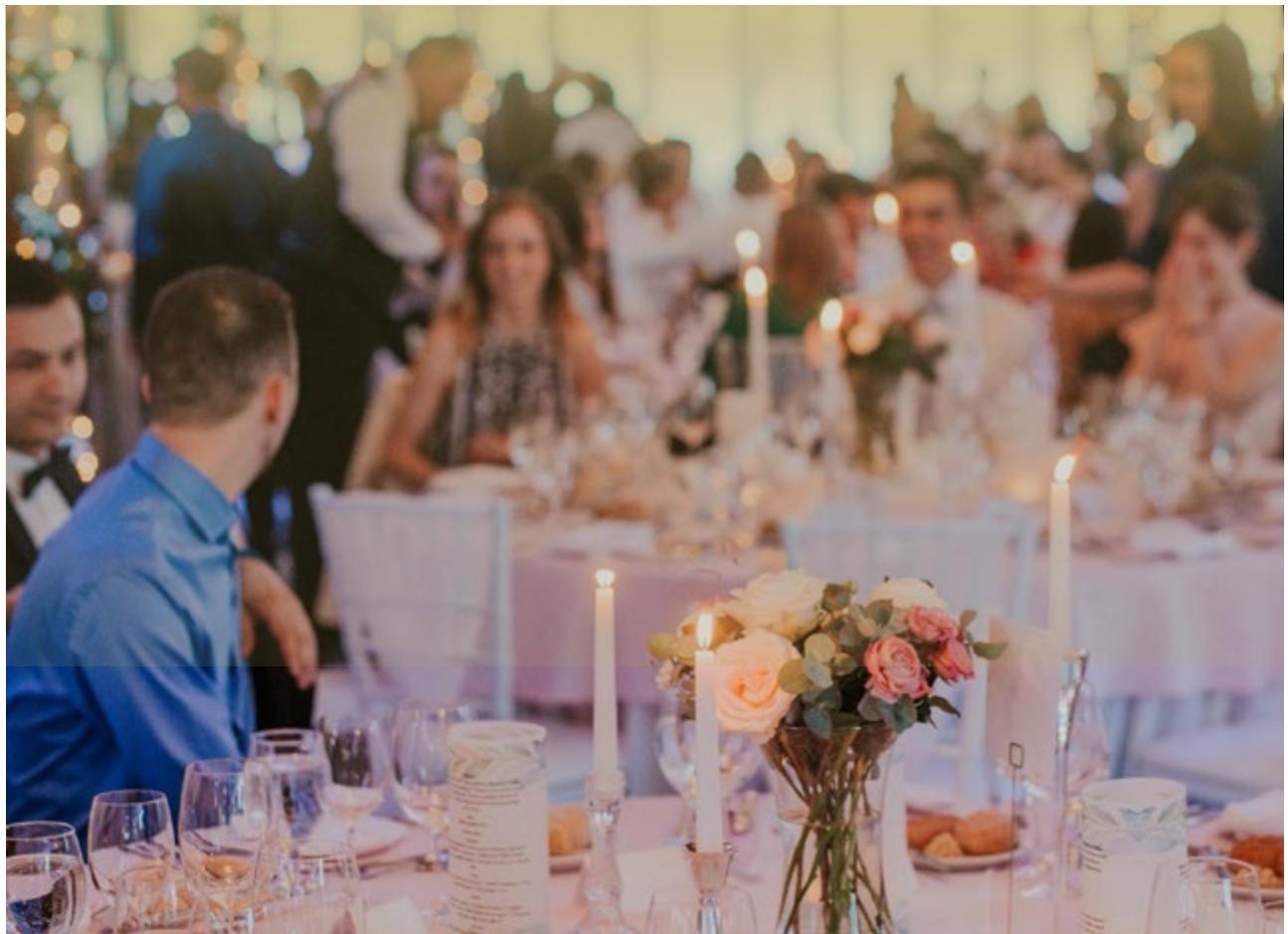
Our team will create a custom proposal for you, including all the floral arrangements and décor just how you imagined.

Should you feel like catching up in person, please liaise with your wedding planner.



BOOKING PROCESS

- Personal meeting and site visit – if required - in order to understand your vision and get to know each other.
- After confirming your order, the next step is to sign the contract and pay a 50% deposit, so that we can provide you with the preferred date and location!
- Once everything has been agreed upon, please submit the final menu, number of guests and any extra requests no later than 8 days before the event.
- Based on this, the next 50% deposit request will be sent, which must be paid before the event.
- If additional costs are generated at the wedding, we will add it to the final invoice and can be settled by transfer after the event.





IMPORTANT INFORMATION

- Only one event can be held on the boat at a time, so all rooms are exclusively yours on the given date.
- Our prices are only valid as a package, if you wish to alter any services included in the package, pricing might increase. Please liaise with your wedding planner.
- The 2-hour cruise cannot be split into shorter sections.
- The official ceremony with a registrar present can only be held whilst being moored.
- If you wish to bring in an external decorator, we charge a set-up fee for the time of setting up and dismantling the decoration, the amount of which is **86 000 HUF + VAT / hour**.
- Child and service provider discounts can only be deducted from the „All additional persons“ package price:
 - / Children Under 3 years old: 100%
 - / Between 4-9 years old: 50%
 - / Between 10-14 years old: 30%
 - / 50% discount is applied for service providers (MC, photographer, videographer, DJ) dinner and non-alcoholic beverage package included.
- Amplified music on the top deck is allowed until 22:00.
- The registrar / master of ceremonies is always organised by the Client.

The pictures serve as reference and were taken over the years on board.

Any further questions should arise, please feel free to contact us!





BOAT WEDDING CENTER

Európa Rendezvényiroda
1137 Budapest, Radnóti Miklós u. 40. III. 16.
Telefon: (+36) 1 / 270 1040
E-mail: info@europahajo.hu
www.hajoseskuvokozpont.hu